

urban

HILL

# EASTER

## *Brunch Buffet*

Eggs Benedict

smoked ham, hollandaise

Herb Roasted Prime Rib

natural jus

Lamb Meatballs

fennel cream sauce

Asian Bass

lemon, basil

Funeral Potato Casserole

Roasted Rustic Potatoes

Urban Hill Parker House Rolls

Strawberry Banana French Toast

Maple Pecan Buttermilk Pancakes

Grilled Asparagus & Goat Cheese Tarts

Spiced Tofu Scramble

Scrambled Eggs

Sausage

Bacon

Orzo Salad

feta, cucumber, za'atar spice, mint, red bell pepper, cherry tomatoes, red wine vinegar dressing

Spring Salad

tuscan lettuces, roasted beets, dried cherries, radish, snap peas, feta, quinoa, avocado ranch dressing

Greek Yogurt Parfaits

house granola, berries

Smoked Salmon Toast

avocado, everything "furikake" spice, chive cream cheese

Waldorf Salad Tea Sandwiches

walnuts, celery, apples, grapes

Charcuterie Platters

cured meats and cheese selections

Shrimp Cocktail

cocktail sauce, lemon, hot sauces

Deviled Eggs

chives, paprika

Fruit Salad

lemon curd

Hill's Kitchen Confections & Desserts

*Executive Chef Nick Zocco - Chef de Cuisine Blake Schumpert - Pastry Chef Erin Taylor - General Manager Jessica Johns*  
20% gratuity applied to parties of six or more. 2% gratuity applied for Culinary Team appreciation, removable upon request.

Note: consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

